

Risk Category

01

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

Follow-up Required

SCORE

	Brown Bag		O Fermer's Market Food Unit	1 1 1 1
Establishment Name Address	1924 Gunbarrel Rd., Ste 110	Type of Establishment	Permanent O Mobile Temporary O Seasonal	TOC
City	Chattanooga Time in 12:36	PM AM / PM Time out	01:00:PM_ AM/PM	
Inspection Date	06/20/2019 Establishment # 605259014	Embargoed 0		
Purpose of Inspection	O Routine ∰ Follow-up O Complaint O	Preliminary O Consul	tation/Other	

O3

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS T, HA, HO) for each numbered item. For Items marked OUT, mark COS or R for each item as applicable.

112	IN-in compliance OUT-not in compliance NA-not applicable NO-not observed Co							
					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Supervision			
1	Ħ	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	TXC	0			Management and food employee awareness; reporting	0	0	
3	×	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	100	0		0	Hands clean and properly washed	0	0	
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	嵩	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	Ŕ	0	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	Ħ	0			Proper disposition of unsafe food, returned food not re-	0	0	2

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	寒	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	×	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	凝	0	0	L.	Proper cold holding temperatures	0	0	5
21	0	0	0	200	Proper date marking and disposition	0	0	•
22	X	0	0	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	0	×		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	333		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	菜	0			Toxic substances properly identified, stored, used	0	0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

O Yes 🕱 No

to control the introduction of pathogens, chemicals, and physical objects into foods.

L PRACTICES

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT				
28	0	Pasteurized eggs used where required	0	0	Ι,
29		Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	Ľ
	OUT	Food Temperature Control		_	
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	:
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	
34	0	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	,
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	:
37	0	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	-
	OUT	Proper Use of Utensils			
41	0	in-use utensils; properly stored	0	0	г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1
43	0	Single-use/single-service articles; properly stored, used	0	0	Г
44	0	Gloves used properly	0	0	

pecti	2011	R-repeat (violation of the same code provision) Compliance Status	cos	R	W
	OUT	Utensils and Equipment			
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities	_		
48	0	Hot and cold water available; adequate pressure	0	0	-
49	0	Plumbing installed; proper backflow devices	0	0	-:
50	0	Sewage and waste water properly disposed	0	0	- 3
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	١.
53	0	Physical facilities installed, maintained, and clean	0	0	-
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items	П		
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	8
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	100	0	
58		Tobacco products offered for sale	9	0	١ ١
59		If tobacco products are sold, NSPA survey completed	0	0	\perp

conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commis 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320. er within ten (10) days of the date of th

06/20/2019

Signature of Person In Charge

Environmental Health Specialist Date Signa

06/20/2019

Date

**** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****

Free food safety training classes are available each month at the county health department. Please call () 4232098110 to sign-up for a class. PH-2267 (Rev. 6-15) RDA 629

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information				
Establishment Name: Brown Bag				
Establishment Number #: 605259014				
NSPA Survey – To be completed if: Age-restricted venue does not affirmatively rest				
twenty-one (21) years of age or older.	inct access to its buildings o	r facilities at all times to	persons wno are	
Age-restricted venue does not require each per	son attempting to gain entry	to submit acceptable f	orm of identification.	
"No Smoking" signs or the international "Non-Si	moking" symbol are not con	spicuously posted at ev	ery entrance.	
Garage type doors in non-enclosed areas are n	ot completely open.			
Tents or awnings with removable sides or vents	in non-enclosed areas are	not completely remove	d or open.	
Smoke from non-enclosed areas is infiltrating in	nto areas where smoking is	prohibited.		
Smoking observed where smoking is prohibited	by the Act.			
Warewashing Info			1	
Machine Name	Sanitizer Type	PPM	Temperature (Fah	renheit)
		•	•	
Equipment Temperature				
Description			Temperature (Fah	renhelt)
Food Temperature				
Food Temperature		State of Food	Temperature (Fab	ranhalfi
Food Temperature		State of Food	Temperature (Fah	renhelt)
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		State of Food	Temperature (Fah	renheit)

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Informa	ation	
Establishment Name: Br	own Bag	
Establishment Number :	605259014	

Comments/Other Observations	
1: 2: 3: 4: 5: 6: 7: 8: 9: 10: 11: 12: 13: 14: 15: 16: 17: 18: 19: 20: 21: 22: Time policy in place, add hot bath items to list. 23: 24: 25: 26: 27: 57: 58:	
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[21:	
22: Time policy in place, add not bath items to list.	
23. 24:	
24. 25·	
26·	
27·	
57:	
58:	

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: Brown Bag		
Establishment Number: 605259014		
Comments/Other Observations (cont'd)		
Additional Comments (cont'd)		
See last page for additional comments.		
see last paye for additional comments.		

Establishment Information

Establishment Information	
Establishment Name: Brown Bag	
Establishment Number #: 605259014	
Sources	
Source Type:	Source:
Additional Comments	
Should keep more water in bath with hot food. Add o	hicken, potatoes to time policy.